Starter - MaIn oh maln - dessert Starter - MaIN - DESSERT

## STARTERS

Foie-gras à la flamme ( $+3 €$ in the menu) ..... $17 €$
Smoked eel, roast red beatroot chiffonnade, smoked eel dashi
Goat cheese and caramelized garlic tart ..... $15 €$
Watercress salad, dried fig, fig balsamic vinaigrette
Winter radish salad ..... $14 €$
Citrus, vanilla and honey marinated winter radish, avocado with Korean chili, grapefruit supreme
Sea bass and ananas carpaccio ..... $15 €$
Crunchy chicory, chili, coriander and red onion virgin sauce
Burgundy snails$14 €$Pan-fried snails with parsley and garlic butter, chickpeas, meyer lemon, tahini espuma
M I IN
Scallops à la plancha ( $+5 €$ in the menu) ..... $36 €$
Sautéed carrot, cream of carrot with orange blossom, fried quinoa, blood orange, saffron coral emulsion
Yellow Polakfish Bourride and sautéed vegetables ..... 32€
Ratte potato, green onion, small leek, carrot, bottarga, aioli, citrus emulsion
Pork pluma ..... $32 €$Arborio risotto, roasted Kabocha squash with oregano, grounded hazelnut, poultry juice
Crispy Veal Sweetbreads chef's speciality ( $+9 €$ in the menu) ..... $41 €$Fennel and apple glazed with cider, chestnut cream, veal jus
Txogitxu Entrecôte - To share for 2 people ( $+10 €$ in the menu)42€/pers
Pan-fried crosnes, mousseron mushrooms, parmesan sabayon, veal juice
CHEESE \& DESSERT
Cheese plate ..... 13€
Fruit jam
Lemon and shiso tart ..... 13€
Sweet tartlet, lemon cream, preserved lime, candied celery, lime and shiso gel, matcha ice cream
Tanea chocolate Sphere chef's speciality ( $+3 €$ in the menu)$15 €$
Almond crunch, lemon segment, buckwheat crumble, hazelnut praline, tonka chantilly, almond ice cream
Revisited Mont-Blanc$13 €$Crunchy meringue, vanilla chestnut cream, beer soft serve, blackcurrant pickles, blackcurrant sorbet
Prune and nutmeg clafoutis13€Milk chocolate ganache, cocoa nib tuile, rosemary ice cream
BEATRIZ

